

Nibbles

House marinated olives. £5.50

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v) £7.50 / To share £9.95

Starters & Sharers

Vegetarian Board – Spring Onion hummus, pesto, aioli, pickles, salad, a selection of local vegetables, charred pitta bread, marinated olives. £9.5 / £19 to share. (n) / (a.g.f) / (v)

Meat Share Board – A selection of cured meats, spring onion Hummus, pesto, aioli, pickles, salad, charred pitta bread, marinated olives. £9.5 / to share £19 (a.g.f)

Lemon, saffron, feta & dill arancini, sweet pickled red onions, herb emulsion. £8.95 (v)

Wimborne Pig seafood chowder, crusty homemade bread. £12.5

Pork & fennel seed meatballs, tomato, olive, chorizo & oregano sauce, parmesan shavings. £9.5 (g.f)

Bacon, rocket & parmesan pesto cheese souffle, caramelised onion chutney (n) or

Goat's cheese, honey & thyme souffle, caramelised onion chutney. (v) £9.95 (plain cheese available too!)

Burgers

Wimborne Pig beef burger, smoked applewood cheese & smoked bacon, pickles, herb salted fries, crunchy salad, BADHAND BBQ sauce, toasted brioche bun. £17.95 (a.g.f)

Sweet potato, chickpea, feta & cumin burger, lime mayo, pickles, herb salted skin on fries, crunchy salad, satay dipping sauce, toasted brioche bun. £17.95 (n) (a.g.f)



the wimbome
Pig

Main Course

Local honey glazed pork belly, fennel, leek & thyme potato terrine, savoy cabbage, carrots, rhubarb & orange jus. £25.95 (a.g.f)

Pan fried red mullet, charred spring onion, cucumber, confit tomatoes, herby giant cous cous, spring green sauce. £25.95

Orange & cardamon glazed heritage carrots, spring onion hummus, herby chickpeas, pickled raisins & crispy kale, Rosary Ash goat's cheese, chamomile syrup . £19.95 (v) (a.vegan)

Spring lamb rump, rosemary crushed potatoes, local asparagus, spinach, wild garlic pesto, red wine jus. £29.95 (n) (a.g.f)

8oz sirloin steak (Keatings) £29.95 or 8oz ribeye (Keatings) £34.95, tomatoes, herb salted skin on fries, rocket, parmesan & balsamic salad, peppercorn sauce or wild garlic butter. (a.g.f)

We always aim to offer great specials made from locally sourced ingredients. Please see our blackboard or ask a member of our team.

Fisherman's Catch

Locally caught fish simply served with Salsa Verde or a classic lemon & caper butter. Served with skin on fries or buttered new potatoes, crunchy salad or seasonal veg. *Please ask our team for today's catch & price. (a.g.f)

(g.f) = Gluten Free. / (a.g.f) = Available Gluten Free. / (v) = Vegetarian. / (vegan) = Vegan. / (a.v) = Available Vegan. / (n) = Contains Nuts

Sides

Seasonal veg. £5

Skin on fries. £4.5

Sweet potato fries. £6

Seasonal mixed salad. £4.5

Baby potatoes & Chives £4.5

Warm homemade bread. (3 slices) £3.5

Desserts

White chocolate & strawberry parfait. £9 (g.f)

Vanilla panna cotta, local honey, lavender crumb, orange gel. £8.95 (a.g.f)

Chocolate delice, crème fraiche, hazelnut. £9.95 (n)

Sticky toffee pudd, caramelised banana, salted caramel sauce, vanilla ice cream. £8.95

2 or 3 scoops of New Forest ice cream, please ask our team for flavours £4 / £6

Wimborne Pig Cheeseboard: A selection of 4 cheeses, quince, celery, homemade crackers, pear & apple chutney £15.95

Most dishes can be served Gluten Free (g.f), please let us know if you have any food intolerances or allergies before placing your order. Thank you.

Gift vouchers now available, please ask a member of our team.

We offer a Set Menu TUESDAY Eve, WEDNESDAY & THURSDAY lunch & dinner. 2 courses £28.95 / 3 courses £34.95

Please be aware that delays are possible during busy times as we strive to cook freshly prepared food to order.

We add a discretionary 10% service charge on tables of 6 guests and over, please let our team know if you wish to have this removed.

• Opening hours:
TUESDAY EVENING – SATURDAY
LUNCH 12.00 – 14.00 & DINNER 17.30 – 21.00